

# ELECTRIC PASTA COOKER

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## A GENERAL INFORMATION

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Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

# ELECTRIC PASTA COOKER

## A1 PRODUCT DESCRIPTION

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\*The Professional Electric Pasta Cooker ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.PLS.7ME010	400X730X300	36	480X860X620
EMP.PLS.9ME010	400x900x850	46	480x1000x1050

## A2 TECHNICAL INFORMATION

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Product Code	Electric Inlet	Cable (mm <sup>2</sup> )	Power (KW)
EMP.PLS.7ME010	400 V. AC 3N PE	5x2.5	10,5
EMP.PLS.9ME010	400 V. AC 3N PE	5x2.5	12

**A3 TRANSPORTATION**

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\* This appliance can not be moved by hand from area to area. Therefore Use a hauling truck (forklift or pallet jack) to move the appliance. ( The lifting arms of the of forklift or pallet jack must reach up to more than half part of t appliance underneath.

**A4 UNPACKING**

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\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

**B INSTALLATION**

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\*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person.

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.











\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

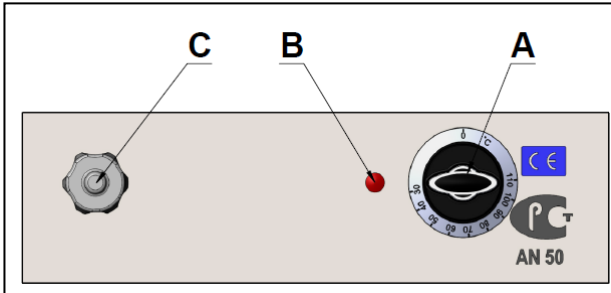
\*If the location where electrical pasta cooker placed is covered with nonflammable heat insulation material,the distance between them must be 5 cm.Otherwise it should be at least 20 cm.The appliance shouldn't be operated under chimney hood.

# ELECTRIC PASTA COOKER

## C SAFETY INSTRUCTIONS

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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance when the machine is empty.
-  \*Do not load so less or more than appliance's capacity .
-  \*Do not attempt to use the appliance without suitable protective equipments.
-  \*Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.
-  \*All the damages because of not having earthing connection will not be on warranty.
-  \*Do not add water to the appliance's tank more than maximum level.
-  \*Do not turn off the drainage system of overflowed water during cooking

**D OPERATION****\*Control Panel;****A** : Heat setting button**B** : Indicator lamp**C** : Water valve**\* Operation:**

- Place the filter and and basket into the tank before operating the appliance.
- Be sure that water drainage pipe is off. (Pull the slide valve that be over the water drainage pipe, to left side)
- Add water till the maximum level live.
- Plug in the appliance.
- Set thermostat to desired heat to operate the appliance.
- When thermostat is switched,the heaters start to work and indicator lamps on it signals during the operation.
- When water temperature reaches to indicator temperature,the heaters are disabled.If the water temperature is lower than indicator temperature ,thermostat steps in.
- During heatingPut the macaroni that will be cooked into the tank with the baskets 4 portion and cook.
- After cooking take off the basket from tank and leave it to be filtered.
- After cooking process,switch thermostat to (0) position and unplug the appliance.
- Before draining the water,first leave it to be cooled.
- Attach the water drainage pipe to the water drainage hole in order to remove the water and remove the water.

## ELECTRIC PASTA COOKER

### **E      CLEANING & MAINTENANCE**

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#### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance with moist cloth and chrome shiner.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.
- Take off the basket and filter that are in tank while cleaning the inside of the appliance.
- Clean the residues that is accumulated at cooking tank after every use.

#### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- If the used water is limy and hard, check the resistances in periodic times and clean the limes.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.

**F TROUBLESHOOTING****THE APPLIANCE DOESN'T OPERATE**

1. Check if the appliance is plugged in.
2. Check the electrical connections and voltage.
3. Check the resistances.

**THE APPLIANCE DOESN'T COOK WELL**

1. Check the level of water.
2. Check the thermostat switch. If the water temperature doesn't reach to desired temperature, contact with authorized service.

**THE APPLIANCE STOPPED**

1. The appliance can stop due to low voltage. In this situation check the voltage.

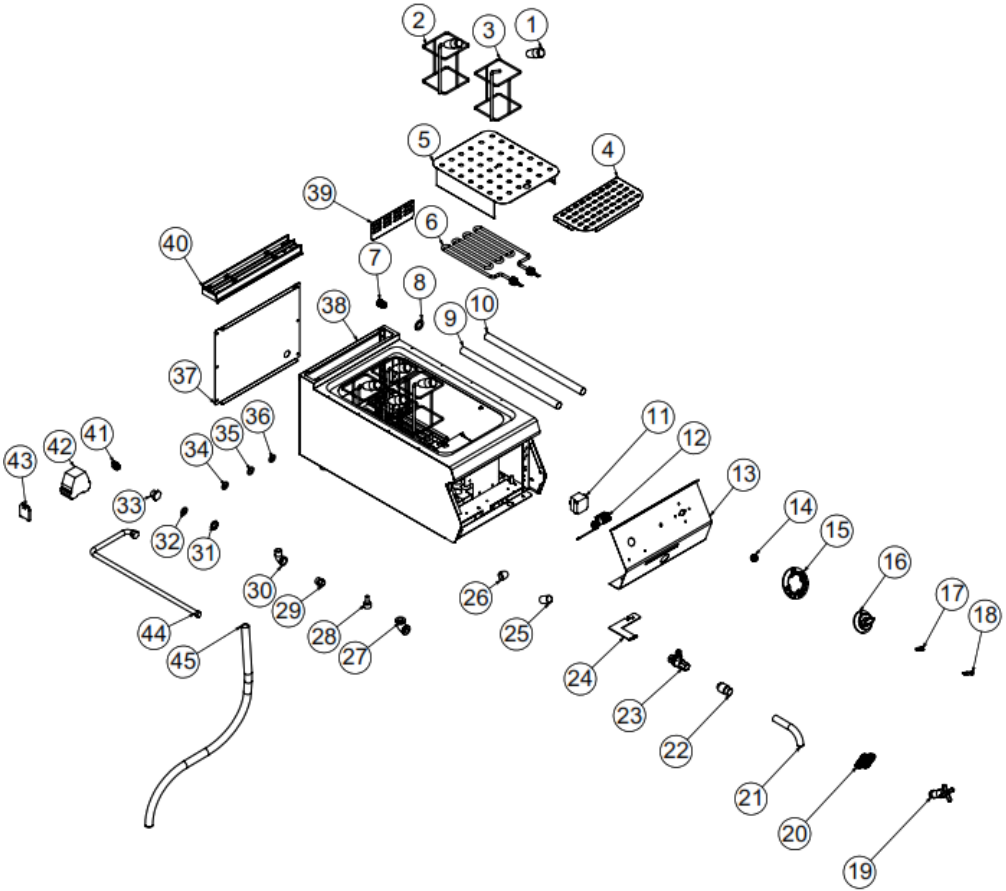
- If pasta cooking is not done at suitable quality
- If any function of security doesn't work
- Do not use the appliance.

**\*If these problems are still going on, contact with our authorized services**



# ELECTRIC PASTA COOKER

## G SPARE PART LIST-EXPLODING DRAWING



EMP.PLS.7ME010

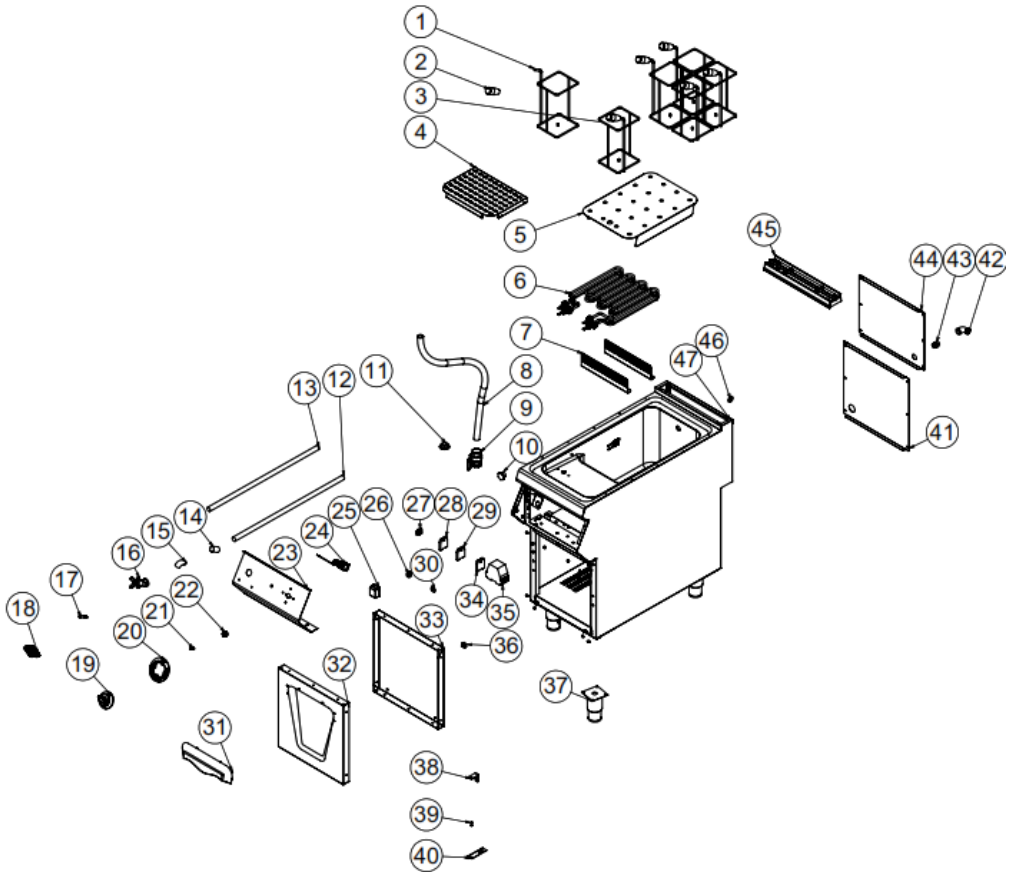
**G SPARE PART LIST-EXPLODING DRAWING**

<b>PRODUCT CODE: EMP.PLS.7ME010</b>		
<b>NO</b>	<b>PRODUCT NAME</b>	<b>P.CODE</b>
1	NO:3 HANDLE	M.AKS-KLP-BKL-020
2	12*11*14.5CM BASKET	M.AKS-SPT-INX-036
3	12*11*14.5CM BASKET	M.AKS-SPT-INX-037
4	BASKET FILTER SHEET	YSC-KNX.PG7-LZ-0817
5	BASKET BOTTOM SHEET	YSC-KNX.PG7-LZ-0076
6	230V 3500W RESISTANCE	M.ELK-RZS-BRU-MKR-002
7	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
8	STAMP	YSC-KNX.PG7-LZ-1179
9	1/2-3/8 - 100 CM GAS FLEX	M.GAZ-TES-SPR-008
10	CABLE PIPE 450 MM	YBR-KNX.PG9-KS-0002
11	126 °C LIMITOR	JP.M.ELK-MEK-LMT-003
12	30-110 °C THERMOSTAT	JP.M.ELK-MEK-TRM1-014
13	FRONT PANEL	YSC-KNX.PG7-LZ-0451
14	BUTTON SOCKET 6 MM	M.AKS-DGM-SKT-002
15	BUTTON	JP.M.AKS-DGM-EMP-022
16	BUTTON	M.AKS-DGM-EMP-024
17	M4 FRAME SPRING	M.YAY-PG-004
18	SIGNAL LAMP	M.ELK-LMB-SNY-002
19	FAUCET	M.MEK-TES-MSL-003
20	TICKET	M.AKS-OZL-MTL-006
21	DRAIN PIPE	YBR-KNX.SNC-KS-0010
22	DRAIN BUSH Ø30 MM	YTL-KNX.SNC-KS-0009
23	VALVE 1/2 75 MM	M.MEK-TES-INV-001

## ELECTRIC PASTA COOKER

24	VALVE ARM	YSC-KNX.PG7-LZ-1043
25	MASON 1/2	M.MEK-TES-INX-002
26	3/8 ELBOW	M.GAZ-TES-SRI-014
27	BRACKET	JP.M.GAZ-TES-GLV-002
28	M10*35 FOOT	JP.M.AKS-AYK-PLS-002
29	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
30	1/2 BRASS ELBOW	M.GAZ-TES-SRI-001
31	NUT	JP.M.MEK-TES-SRI-015
32	ORING 3,5 * Ø 21	M.CNT-ORG-NP4-20-001
33	WATER FILLING PART	YTL-KNX.PG7-KS-0016
34	ORING 19*2MM	M.CNT-ORG-NP4-26
35	GASKET	M.CNT-PLS-KLN-002
36	GASKET	M.CNT-PLS-KLN-14*24*2
37	BACK COVER SHEET	JP.YSC-KNX.PG7-PN-0391
38	CHASSIS	-
39	SUPPORT SHEET	YSC-KNX.PG7-LZ-0075
40	40 CM X 7 CM CHIMNEY	JP.M.AKS-DKM-KZN-013
41	NO:2 25 MM TERMINAL	M.ELK-KLM-RKL-4*4-SRY
42	CONTACTOR 230V	JP.M.ELK-KNT-KNT-006
43	AVK 16 TERMINAL	JP.M.ELK-KLM-058
44	1/2-1/2 60 CM GAS FLEX PIPE	M.GAZ-TES-SPR-006
45	HOSE 3 METERS	M.MEK-TES-HRT-002

## G SPARE PART LIST-EXPLODING DRAWING



EMP.PLS.9ME010

# ELECTRIC PASTA COOKER

## G SPARE PART LIST-EXPLODING DRAWING

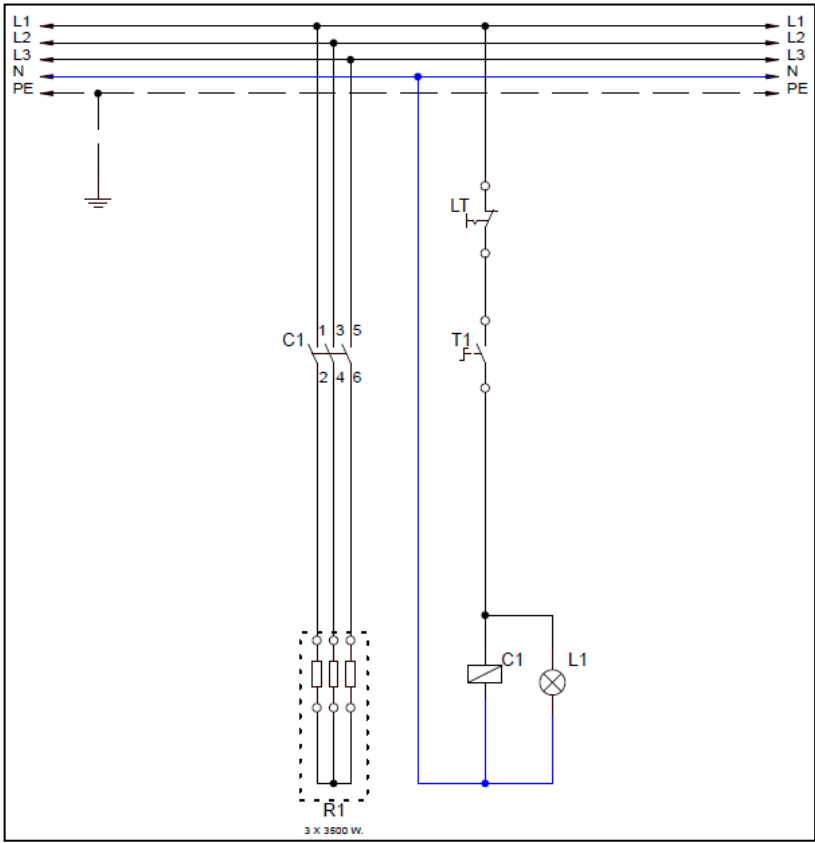
PRODUCT CODE: EMP.PLS.9ME010		
NO	PRODUCT NAME	P.CODE
1	12.5*13.5*22.5 CM BASKET	M.AKS-SPT-INX-022
2	NO:3 HANDLE	M.AKS-KLP-BKL-020
3	12.5*13.5*22.5 CM BASKET	M.AKS-SPT-INX-023
4	BASKET FILTER SHEET	YSC-KNX.PG9-LZ-0092
5	BASKET BOTTOM SHEET	YSC-KNX.PG9-LZ-0054
6	4KW 230V RESISTANCE	M.ELK-RZS-BRU-MKR-003
7	HEATER SUPPORT SHEET METAL	YSC-KNX.PG9-LZ-0055
8	HOSE 3 METERS	M.MEK-TES-HRT-002
9	VALVE	JP.M.MEK-TES-KVN-006
10	WATER FILLING PART	YTL-KNX.PG7-KS-0016
11	RELEASE BUSH	YTL-KNX.PG7-KS-0022
12	1/2-3/8 - 100 CM GAS FLEX	M.GAZ-TES-SPR-008
13	1/2 -1/2 80 CM GAS FLEX	M.GAZ-TES-SPR-009
14	MASON 1/2	M.MEK-TES-INX-002
15	3/8 ELBOW	M.GAZ-TES-SRI-014
16	FAUCET	M.MEK-TES-MSL-003
17	SIGNAL LAMP	M.ELK-LMB-SNY-002
18	TICKET	M.AKS-OZL-MTL-006
19	BUTTON	M.AKS-DGM-EMP-024
20	BUTTON	JP.M.AKS-DGM-EMP-022
21	M4 FRAME SPRING	M.YAY-PG-004
22	BUTTON SOCKET 6 MM	M.AKS-DGM-SKT-002
23	FRONT PANEL	YSC-KNX.PG9-LZ-0767

# ELECTRIC PASTA COOKER

24	30-110 °C THERMOSTAT	JP.M.ELK-MEK-TRM1-014
25	126 °C LIMITOR	JP.M.ELK-MEK-LMT-003
26	ORING 19*2MM	M.CNT-ORG-NP4-26
27	NO:2 25 MM TERMINAL	M.ELK-KLM-RKL-4*4-SRY
28	AVK 16 TERMINAL	JP.M.ELK-KLM-058
29	TERMINAL	JP.M.ELK-KLM-059
30	GASKET	M.CNT-PLS-KLN-14*24*2
31	HANDLE	M.AKS-KLP-LUX-004
32	COVER OUTER SHEET	YSC-KNX.PG7-LZ-0488
33	COVER INTERNAL SHEET	YSC-KNX.PG7-PN-0456
34	16*16 MM TERMINAL	M.ELK-KLM-RKL-16*16-SR
35	CONTACTOR 230V	JP.M.ELK-KNT-KNT-006
36	Ø 22*7 MM MAGNET	M.MIK-PG-001
37	15 CM LEG	M.AKS-AYK-INX-001
38	HINGE SHEET	YSC-KNX.PG7-LZ-0342
39	DOOR PIN	YTL-KNX.PG7-KS-0015
40	HINGE SHEET	YSC-KNX.PG7-LZ-0030
41	CABINET REAR SHEET	YSC-KNX.PG7-PN-0584
42	BRACKET	JP.M.GAZ-TES-GLV-002
43	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
44	BACK COVER SHEET	JP.YSC-KNX.PG7-PN-0391
45	40 CM X 7 CM CHIMNEY	JP.M.AKS-DKM-KZN-013
46	GASKET	M.CNT-PLS-KLN-002
47	CHASSIS	-

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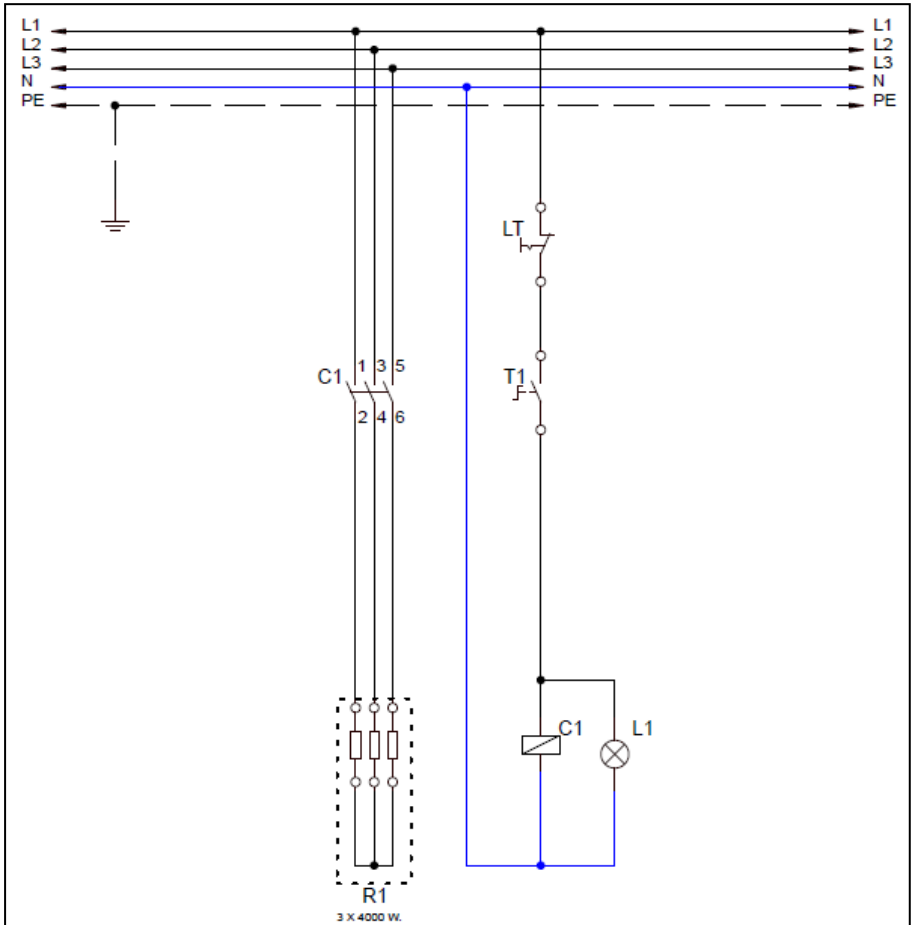
## H ELECTRIC CIRCUIT SCHEMA



EMP.7ME010

T	LT	C1	L1	R1
Thermostat (30-110°C)	Limit thermostat 126°C	Contactor	Thermostat signal lamp	Resistance

## H ELECTRIC CIRCUIT SCHEMA



EMP.9ME010

T	LT	C1	L1	R1
Thermostat (30-110°C)	Limit thermostat 126°	Contactor	Thermostat signal lamp	Resistance